Sample menu, subject to change.
All dishes are served for the table to share. Our meat comes from HG Walter, a family-run butcher working with the UK's finest independent farms, prioritising exceptional guality and animal welfare.

SMALL PLATES

BRFAD V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

GRILLED CHORIZO GF

Served with homemade black olive mayo and guindilla peppers

MUSHROOMS Á BULHÃO PATO VG

Fried in garlic, white wine, lemon, served on toasted sourdough

SALT COD FRITTERS GF

Salt cod and potato fritters, served with homemade lemon aioli

FROM THE COALS

FRANGO PIRI PIRI GF

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

CHARRED CAULIFLOWER GF, N, V / VG ON REQUEST

Marinated in lemon and piri piri oil, served with pistachios and coriander sauce

SIDES

CASA RICE

Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

HISPI SLAW VG, GF

Crisp carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

DESSERT

CHOCOLATE MOUSSE V, GF

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

 \boldsymbol{V} vegetarian $\boldsymbol{V}\boldsymbol{G}$ vegan $\boldsymbol{G}\boldsymbol{F}$ gluten free \boldsymbol{N} nuts.

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.

Sample menu, subject to change. All dishes are served for the table to share. Our meat comes from HG Walter, a family-run butcher working with the UK's finest independent farms, prioritising exceptional quality and animal welfare.

SMALL PLATES

BRFAD V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

MUSHROOMS Á BULHÃO PATO VG

Fried in garlic, white wine, lemon, served on toasted sourdough

GRILLED CHORIZO GF

Served with homemade black olive mayo and guindilla peppers

CHILLI GARLIC PRAWNS GF

Tiger prawns fried in olive oil, garlic, chilli and coriander

BIG PLATES

FRANGO PIRI PIRI GF

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

SLOW-ROASTED PORK CHEEK GF

10-hour roasted Hampshire x Duroc free range pork, sweet potato purée

BAKED COD

Wild Atlantic confit cod, chickpea crumb, served with creamed spinach

SIDES

CASA RICE

Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

GREEN VEGETABLES VG, GF

Tenderstem broccoli and fine beans with garlic and chilli

GRILLED CARROTS VG, GF

Sweet, seasonal heritage carrots grilled over coals

HISPI SLAW VG, GF

Crisp carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

DESSERT

CHOCOLATE MOUSSE V, GF

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA V

Portuguese custard tart with cinnamon ice cream

V vegetarian VG vegan GF gluten free N nuts.

SMALL PLATES

BREAD

Dusty Knuckle Bakery sourdough, extra virgin olive oil

SALGADINHO*

Portuguese empanada with kale, mushroom and caramelised onion

GREEN VEGETABLES* GF

Tenderstem broccoli and fine beans with garlic and chilli

MUSHROOMS Á BULHÃO PATO

Fried in garlic, white wine, lemon, served on toasted sourdough

FROM THE COALS

CHARRED CAULIFLOWER* GF, N

Marinated in lemon and piri piri oil, served with pistachios and red pepper sauce

SIDES

GREEN RICE* GF

A plant-based alternative to our signature Casa rice with peas, mushrooms, crispy kale and fresh mint

HISPI SI AW GF

Crisp carrot, cabbage, fresh herbs

TOMATO SALAD GF

Heritage tomatoes, sweet white onion

GRILLED CARROTS GF

Sweet, seasonal heritage carrots grilled over coals

CHIPS GF

DESSERT

SORBET*

Sicilian Lemon / Raspberry

V vegetarian VG vegan GF gluten free N nuts.

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